

ESTD 1906



# HELDERBERG WINERY

STELLENBOSCH

## RESERVE 2023

**Alcohol:** 14.08 % vol

**RS:** 2.5 g/l

**TA:** 5.6 g/l

**pH:** 3.62

**W.O.** Stellenbosch



**VEGAN**



### Vinification & Winemaker's Comments

During the 2023 Stellenbosch growing season, we saw mild and dry conditions throughout, leading to smaller berries and a lower crop yield, which ultimately resulted in exceptional fruit quality. However, early December thunderstorms increased disease pressure on the vines. Mid-harvest, we experienced several days of intense rainfall, causing a delay in the ripening of our later-harvested Cabernet Sauvignon. Vines that were well-managed benefitted from extended hang time, allowing for optimal phenolic ripeness. As a result, the wines generally had lower alcohol levels, contributing to a balanced and elegant profile.

The Cabernet Sauvignon (85%) and Cinsault (5%) components are made from fruit grown on the Helderberg Mountain, while the Syrah (10%) comes from a south-face of the Polkadraai Hills. A combination of whole-bunch and destemmed fruit is fermented in stainless steel. Cabernet Sauvignon was matured in 30% new, 70% 2nd/3rd-fill barriques. The Cinsault and Syrah were matured in a combination of seasoned 2,500L foudres and barriques for 14-16 months depending on variety.

### Tasting Note

The wine is deep and opaque in appearance with a vibrant, inviting and intense bouquet of brooding black fruits and classic cassis. Whiffs of churned soil, graphite and tight spicy notes add to its complexity. The core of perfumed black fruits follows through onto a juicy, yet structured palate, with flavours of blueberries, mulberry and fresh, dark plums. The wine is supple and lithe, with a medium to full-body and a mid-palate offering cocoa-powdery tannins and a gravelly, dusty texture, with a mouthwatering acidity to balance. Red licuorice lingers on a bold, clean finish.